

WHAT IS CLAIMED IS :

1. An yeast belonging to the genus Saccharomyces, and having the characteristics (1) and (2):  
the characteristics (1) is that  
the concentration of isoamyl alcohol is 35 ppm or below, the concentration of diacetyl is 1.5 ppm or above, and the ratio of isoamyl alcohol to isobutyl alcohol in concentration is 2 or below; said isoamyl alcohol, isobutyl alcohol and diacetyl being contained in a headspace gas, derived from bread which bread is made by the steps of (1) to (8):

(1) mixing 1050 g of strong flour, 30 g of a compressed product of said yeast, 1.5 g of yeast food and 630 g of water by a bread mixer at a low speed for 3 minutes and, then, at a low/medium speed for 2 minutes such that a temperature of the resultant mixture becomes 24°C to prepare dough;

(2) fermenting the resultant dough prepared by the step (1) at 28°C for 4 hours to prepare fermented dough;

(3) adding 450 g of strong flour, 75 g of sugar, 30 g of salt, 30 g of skim milk and 390 g of water to the thus fermented dough prepared by the step (2); mixing the resultant mixture at a low speed for 3 minutes and, then, a low/medium speed for 2 minutes by a bread mixer; adding 75 g of shortening to the thus mixed mixture; further, mixing the resultant mixture at a low speed for 2 minutes, a low/medium speed for 3 minutes and, then, a medium/high speed for 3 minutes by a bread mixer

such that a temperature of the resultant mixture becomes 27°C to prepare dough;

(4) allowing the dough prepared by the step (3) to stand intact at a temperature of between 20°C and 25°C for 20 minutes;

(5) dividing the thus stood intact dough prepared by the step (4) to obtain 6 pieces of dough each having 210 g; molding the thus obtained 6 pieces of dough in ball form;

(6) allowing the 6 pieces of dough prepared by the step (5) to stand intact at a temperature of between 20°C and 25°C for 20 minutes;

(7) punching the thus stood intact 6 pieces of dough obtained by the step (6); placing the thus punched 6 pieces of dough in a 3-pound bread mold; molding the thus placed dough appropriately; fermenting the thus molded dough to allow it to rise to 80% of the inner volume of the mold at 38°C and in 85% humidity; and

(8) baking the thus fermented dough prepared by the step (7) in an oven at 210°C for 35 minutes, said headspace gas being generated from said bread according to the steps of (a) to (c):

(a) adding liquid nitrogen to 8 g of a central portion of said bread; grinding the portion by a mortar into powders;

(b) introducing 3 g of the resultant powders prepared by the step (a) into a 22 ml sample bottle; sealing the bottle;

(c) holding the sealed bottle prepared by the step (b)

at 60°C for 15 minutes; and  
said concentrations of isoamyl alcohol, isobutyl alcohol and diaceyl being determined by quantitatively analyzing said headspace gas in the sealed bottle obtained by the step (c) by means of gas chromatography; and  
and the characteristics (2) is that  
an amount of carbon dioxide gas is 2 ml or above/g of dough prepared by step (i) below, when measured by quantitatively analyzing carbon dioxide gas generated at 30°C for 2 hours by means of a fermograph;  
said carbon dioxide being generated according to the steps (i) to (iii):

(i) mixing a yeast suspension comprising 100 g of strong flour, 3 g of a compressed product of said yeast and 20 g of water, and an aqueous solution comprising 30 g of sugar, 0.5 g of salt and 32 ml of water by a complete mixer at 100 rpm for 2 minutes;

(ii) introducing 20 g of the resultant dough prepared by the step (i) into a 225 ml sample bottle; sealing the bottle and

(iii) holding the thus sealed bottle prepared by the step (ii) at 30°C for 5 minutes.

2. The yeast according to claim 1, wherein the yeast belongs to Saccharomyces cerevisiae.

3. The yeast according to claim 1 or 2, wherein the yeast

is Saccharomyces cerevisiae H-9444 (FERM BP-7153).

4. A dough containing the yeast according to any one of claims 1 to 3.

5. A process for making bread using the yeast according to any one of claims 1 to 3.

6. A process for making bread using the dough according to claim 4.

7. A bread obtainable by the method according to claim 5 or 6.

8. A screening method for selecting an yeast for use in bread making, wherein the yeast belongs to the genus Saccharomyces, wherein the yeast has the characteristics (1) and characteristics (2) according to claim 1 and wherein the yeast is at least one of being excellent in flavor and taste and being weak in fermentation smell.

9. An yeast obtainable by the screen method according to claim 8.

10. A dough containing the yeast according to claim 9.

11. A process for making bread using the yeast according to claim 9.

12. A process for making bread using the dough according to claim 10.

13. A bread obtainable by the method according to claim 11 or 12.